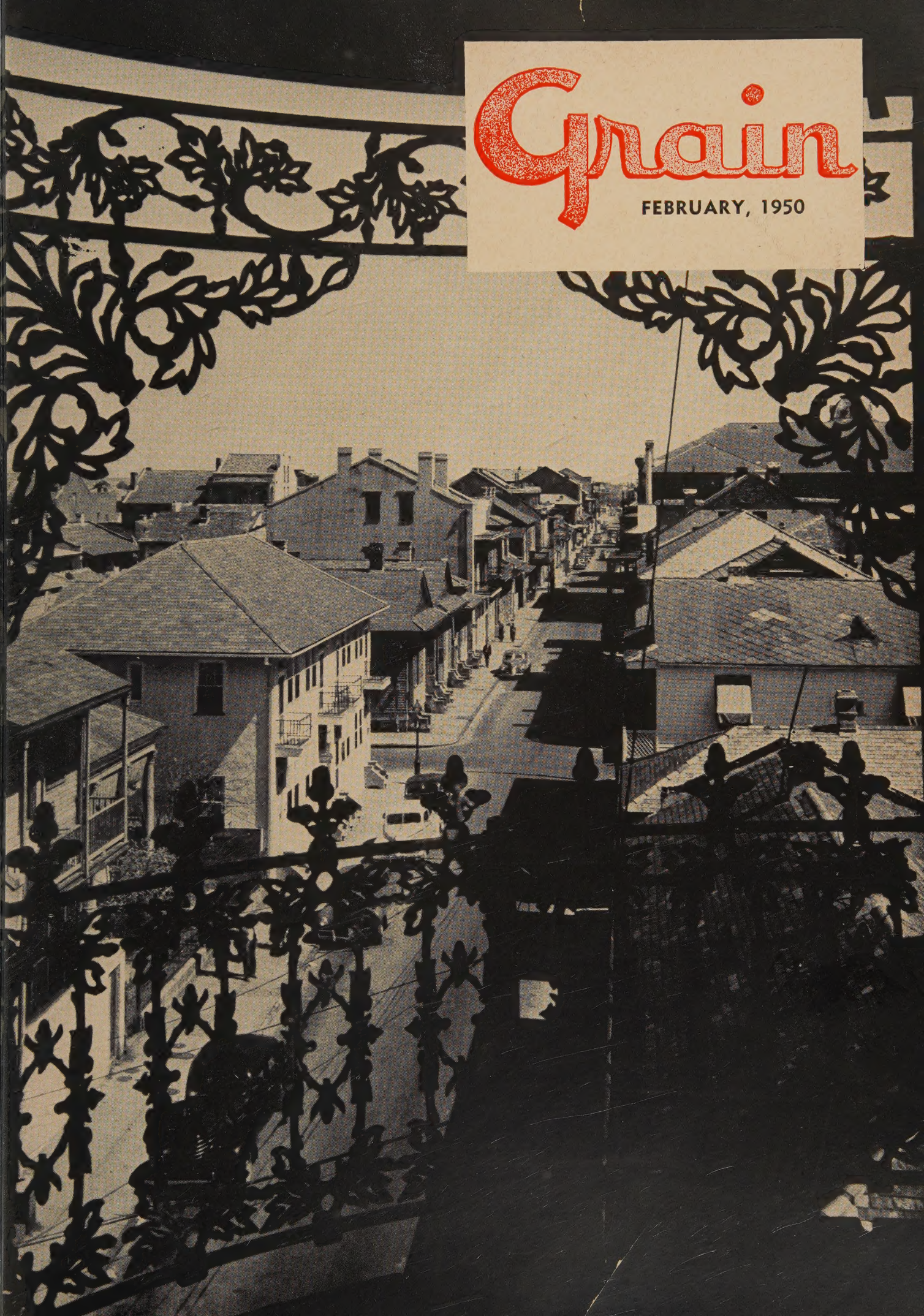
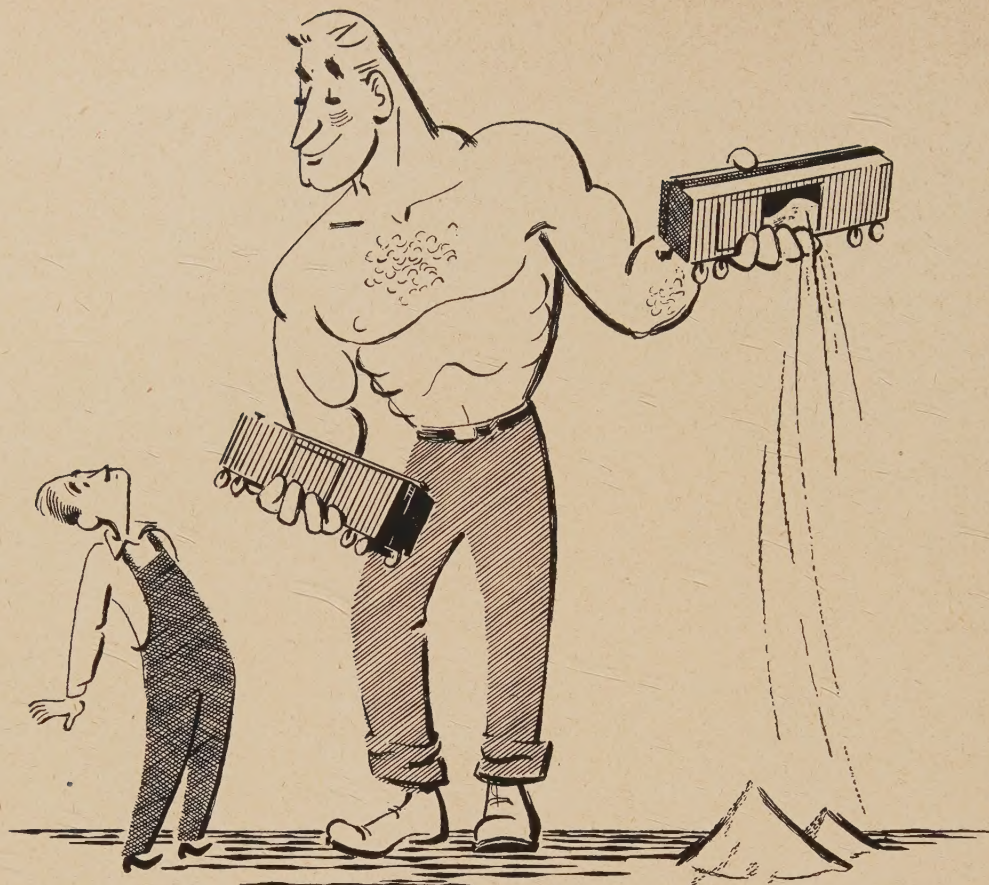


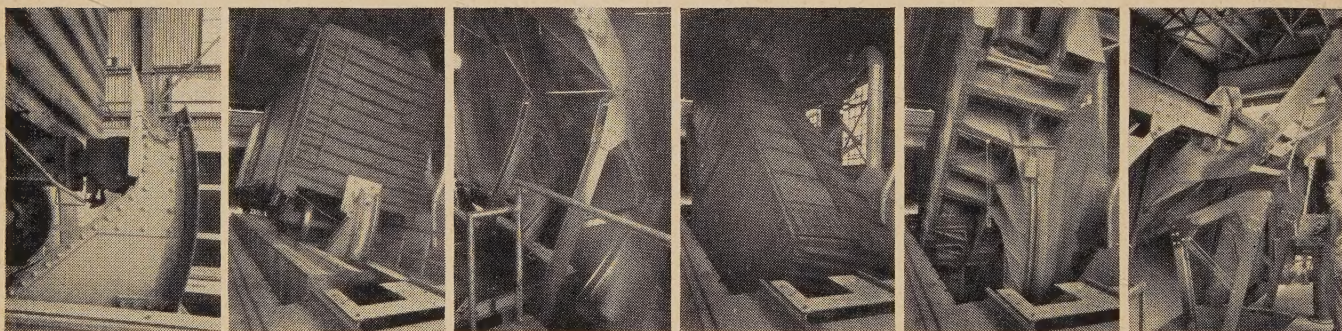
Grain

FEBRUARY, 1950





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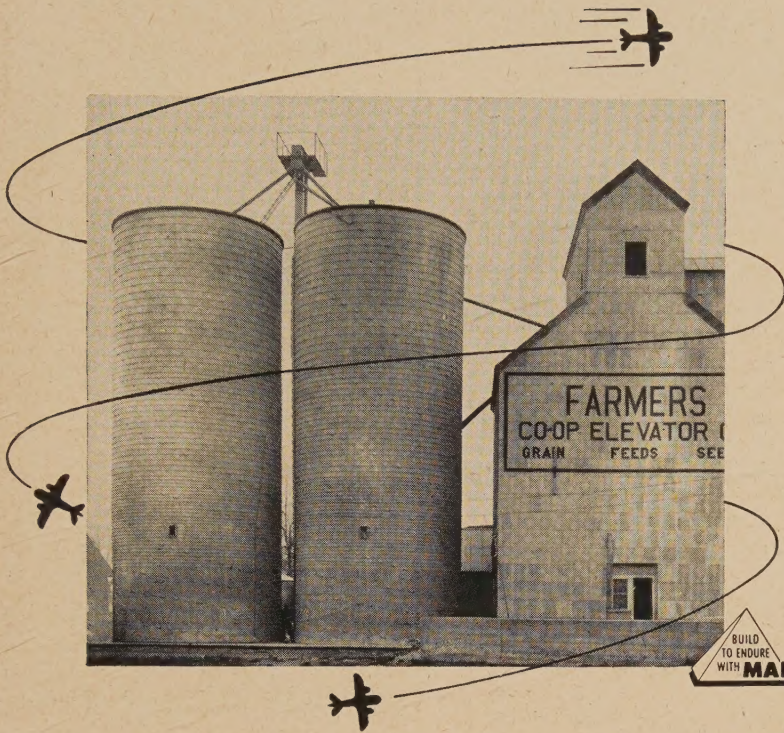
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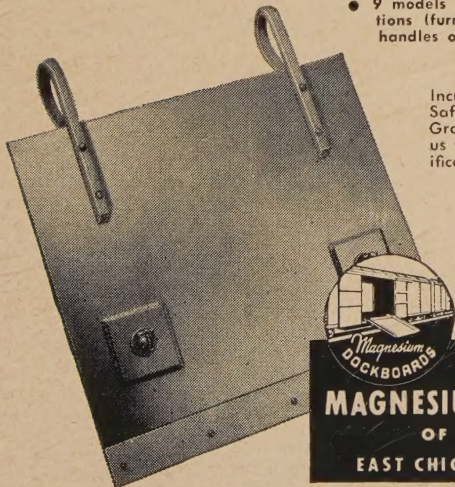


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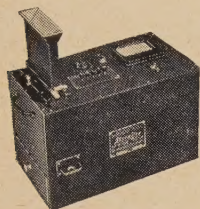
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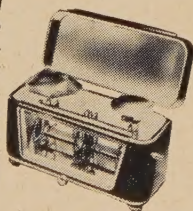
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1950

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A GRAIN ELEVATOR ADDITION BUILT ON

CREOSOTED FOUNDATION PILES

After the piles were set in the pilot holes, they were driven with a No. 2 Vulcan steam hammer, carried on a 50 ft. boom by a crane.

The foundation plans required that 1,174 pressure creosoted wood piles, totaling 30,844 lin. ft., be driven for support of the new storage and head house. The design load was 20 tons per pile.

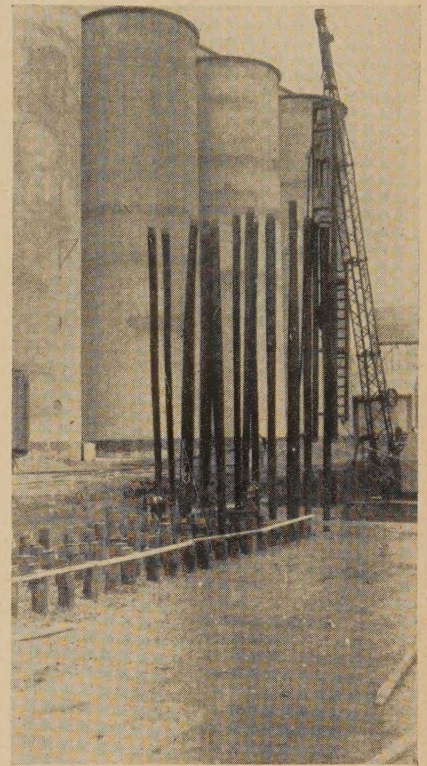
Speeding-Up Methods

An unusual feature of this construction job consisted in speeding up the usual slip-form methods of pouring concrete for buildings of this type by means of automatic self-leveling form jacks devised by the contractor, the Jack Construction Co., Inc., of Kansas City, Kansas.

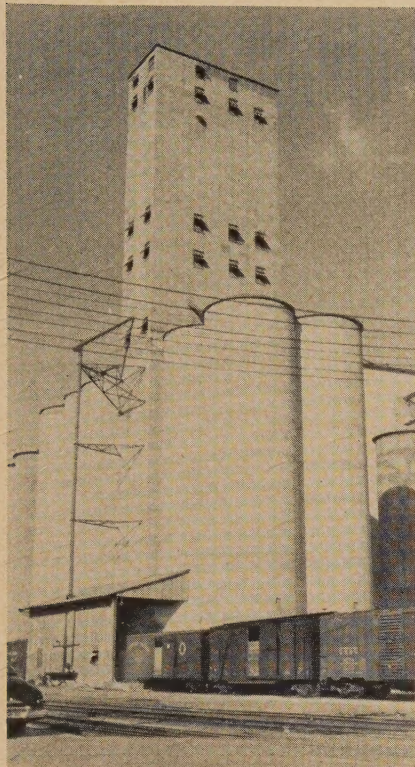
Ordinarily, the sliding wood forms are moved up by means of manually operated jacks as the concrete work progresses. Manual operation of the sliding forms requires a considerable number of men, but the new electrical method of operation reduces these labor requirements to only one electrician and two assistants.

A 5-Month Job

Construction work on this new grain storage was initiated in February 1949, and wheat loading began 5 months later. The performance of



After pilot holes for the piles were drilled by auger, a crane lifted the piles into place for driving.



The addition to this Salina, Kan. house of the Salina Terminal Elevator Co., increased the capacity by 544,000 bus.

ADDITIONAL grain storage space and a new head house have been built on pressure creosoted wood piles at Salina, Kan., for the Salina Terminal Elevator Co. This city with a big grain storage capacity (partly due to its importance as a milling center) is located near the Smoky Hill River on a sedimentary soil formation. This soil has been found to contain unstable material not far below the surface.

There have been several known cases of building settlement here in the past where heavy loadings were placed on ordinary spread footings. In one such case, a near-by water well was filled with sand escaping from under the settling structure.

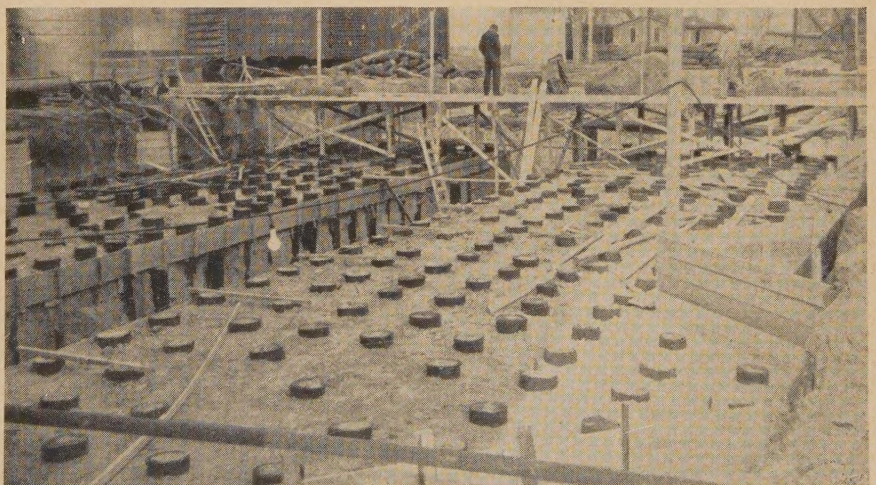
The present addition to the grain storage tanks of the Salina Terminal Elevator Co. is, roughly, 48 ft. wide by 148 ft. long, containing 12 circular tanks or grain bins each 100 ft. in height and a rectangular head house considerably over 200 ft. in height, all built as a unit of reinforced concrete. A storage capacity of 544,000 bus. was added by this construction.

The excavation for the foundation was made by dragline and other power equipment. Pilot holes were drilled to obtain exact spacing for the piles. This was done with a large post hole auger operated by a Ford tractor.

the pile foundation has been satisfactory, no settlement having occurred under a full load of grain.

The pictures shown above and below were taken after and during the construction work. On the next page the effective method of drilling post holes with tractor for power is illustrated.

The structural design of this project was made by Nelson, Beggs and Eidson, consulting engineers, Kansas City, Mo.—*Wood Preserving News*.



Piles driven and cut off to proper elevation.



Holes for starting piles were drilled speedily by an auger powered by farm tractor.
(See story on preceding page)

A Grain Product Worth Watching Is Monosodium Glutamate

By ROBERT S. ARIES AND WM. COPULSKY
R. S. Aries & Associates, Brooklyn, N. Y.

MONOSODIUM Glutamate (MSG) is a white crystalline salt which has no taste of its own. Yet, when added to food, it intensifies flavor by sensitizing the taste buds of the mouth. MSG is also capable of suppressing certain undesirable flavors. It can be used with meat and vegetable products, but generally not with dairy products.

History

MSG was used in crude form by the Chinese for many centuries. It occurs naturally in some seaweed, and this ground seaweed was sprinkled on food. The bland and monotonous oriental food rapidly created a demand for MSG, so that prior to the war, the Japanese Suzuki & Co. produced as much as 6 to 8 million lbs. per year under the name "Aji-No-Moto" meaning "essence of taste".

The raw material for MSG is gluten, a protein found in wheat, soybeans, and the waste from beet sugar production. The Japanese made it from wheat and soybeans. China had a small production, but the single plant was destroyed in 1937.

Foreign Sources

Before the last war imports accounted for about one-third of total consumption, and came principally from Japan. Pre-war imports were about 1½ million lbs. yearly. U. S. production during the pre-war period was 1 to 1.5 million lbs. yearly. Increased domestic production and destruction of foreign facilities will probably prevent substantial imports for some time to come.

At the present time Japanese pro-

duction is estimated only about 1½ million lbs. per year.

United States Production

Total U. S. production of MSG in 1948 was 6.2 million lbs., nearly all of which was sold at an average value of \$1.55 per lb. Four companies produce MSG. The Huron Milling Company, Harbor Beach, Mich., produces about 2.5 million lbs. yearly. The International Minerals & Chemicals Co., Rossford, Ohio and San Jose, Calif., produces almost 3.5 million lbs. per year. General Mills, Inc., Keokuk, Iowa produces about 1 million lbs. per year, mainly for its own use in dehydrated soups. A. E. Staley, Decatur, Ill., produces about 1 million lbs. per year.

The California plant of International Minerals uses Steffens waste from beet sugar production as a raw material. Staley uses corn gluten. The other plants start with wheat gluten. Staley has planned to use soy protein as a raw material, but reportedly has not done so successfully.

While wheat gluten seems to be the best raw material, wheat starch is a by-product, and the market for this starch is now limited. For this reason other raw materials are being sought, especially where by-products can be easily sold.

The total capacity of established plants is about 12.5 million lbs., which appears sufficient to accommodate U. S. needs at the present time.

Of the total MSG produced about 2 million pounds goes to canned

soup, the same amount to canned meat products, and about 1 million lbs. each to dry soup mixes, and to restaurants. A smaller amount is sold directly to the consumer for table use. The marketing of these consumer-size retail packages is still experimental.

The industrial markets are probably not far from saturation at today's levels of business activity. The retail market has a great potential. The Japanese sold 9 million lbs. yearly to a population of about 70 million.

An effective aid to increased use is a recent decision of the Federal Food and Drug Administration that MSG is not an artificial flavoring, and does not have to be labeled as such.

Substitutes

To a slight extent hydrolyzed proteins substitute for MSG. But mixed hydrolyzed proteins are usually not uniform in quality and tend to have a definite taste of their own. About 2 to 4 million pounds of such materials are sold yearly, mainly for use in strong tasting products where their own taste will be masked. In some cases they are used to impart a meat-like flavor where this is desirable, especially where meat is forbidden for religious or medical reasons.

Prices

The pre-war price of MSG was about 75 cents to \$1 per lb. in large quantities. The present bulk price is closer to \$1.50 to \$1.60 per lb., depending on source and quantity purchased.

Raw Material Sources

Gluten, the principal raw material for MSG, is a protein derived from various grains. Starch is a by-product, and the conversion or marketing of this starch is a problem to both MSG and gluten producers.

In addition to companies producing gluten for their own use in making MSG, one company, The Trenton Chemical Co., Trenton, Mich., produces large amounts of gluten for sale as an MSG raw material. The wheat starch obtained is fermented to neutral spirits for the distilled liquor industry.

The Japanese have been able to successfully use soybean gluten. The deproteinized meal finds a more ready market than does starch. They have even produced MSG from fish and fish wastes. Actually gluten naturally occurs in a wide variety of materials including wheat, corn, peanuts, soybeans, rice, eggs and yeast, but the wheat has the highest content, and gives least difficulties in production.

Future

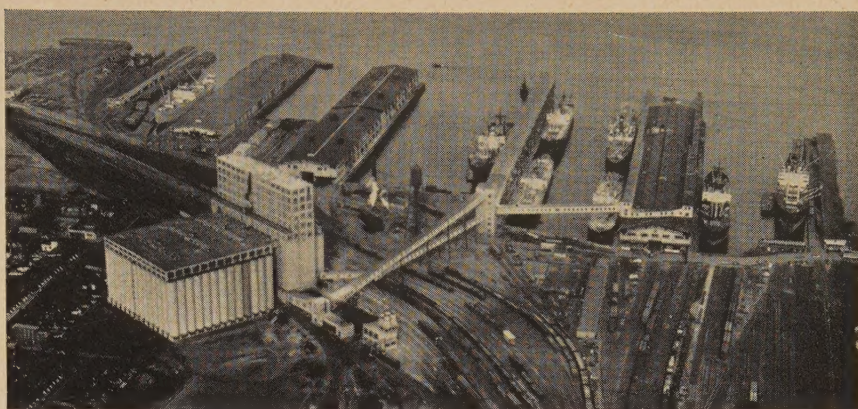
MSG production can be expected to expand greatly, both here and in foreign countries, once the product is accepted for home use. High price is an important deterrent. An even-

tual bulk price of \$1.00 a lb. has often been suggested. The ability of manufacturers to meet this price, depends on raw material problems, and consumer acceptance of MSG as a common place addition to the home table.

NEW FROEDTERT ELEVATOR NOW IN OPERATION

Froedtert Grain & Malting Company's new grain storage elevator at its Milwaukee (Wis.) plants was put into operation last month. The new elevator holds approximately 2 million bus. of barley and required in its erection 11,200 cu. yds. of cement and 1,200,000 lbs. of steel.

All the company's plants—three in Milwaukee, and one in Detroit, one in Minneapolis, and one in Winona, Minn.—are running at full capacity;



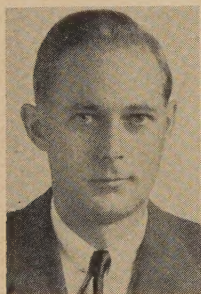
RECORD SHIPMENT
On Jan. 5, 1950, a record shipment of 32,492 tons of grain was loaded into the holds of five vessels simultaneously at the Locust Point Marine Terminal of the Baltimore & Ohio Railroad at Baltimore shown above. The tonnage consisted of 1,275,000 bus. of rye and corn and was destined to European ports under the ECA distribution. Shown in the center of the picture are the two loading galleries feeding the grain into the ships. They are the only ones on the eastern seaboard capable of handling this volume of grain tonnage at one time. The elevator has a capacity of 3,500,000 bus.

Some Promotion Problems of Soy Flour

By R. G. BRIERLEY

Vice-Chairman, Soya Food Research Council

THE PROBLEMS in the promotion of soy flour are the result of the characteristics of the product itself. Soy flour is new. It is almost too good to be true because of its high protein value and cheap price and it is a competitor of other established items in the American diet.



R. G. BRIERLEY

The basic problem can best be pointed up by telling of a business friend who recently came to me with a new product. This new product was a cereal in flake form which had been made up by nutritional and cereal experts to contain a combination of soya and wheat which would give not only the best nutrition, but also excellent taste and eye appeal.

I tried the cereal out at home as did a number of the executives of our firm. Our advertising agency man had a number of people test it for preference against two well known cereals. All gave the same verdict. The product was outstanding. A good look at the nutritional protein assays, gave convincing proof that it was head and shoulders ahead of other cereals on the market and would be a major contribution to the average American's breakfast diet.

Then we came to the question of

how to merchandise the product. It looked as if it had every selling point that would make good advertising copy. The housewife should jump for it. But the final appraisal by our advertising man was this. "Dick, despite all the qualities of this cereal, you will never make a dent in the market with it unless you also have a million dollars in box tops to give away the first year".

The Give-Away Era

Why? Because the American public wants something for nothing. Whether it be politics or food, they want giveaways. They don't want common sense in politics or good nutrition in food. They want the welfare state and box tops that can be turned in on torpedo rings. Let a man tell the average American the type of diet which will build resistance to colds, and he goes unheard, but let a man advertise some pills for curing the cold after it starts, and he makes a fortune.

And just so in edible soya products. The greatest single selling point for our product is nutrition. Soy flour has more protein quality at less money than any food marketed. We can so process soy flour that it is virtually equal in protein quality to that standard of excellence — milk. But can we sell it on that basis? No! True enough, the dog food manufacturer will take it for its protein quality and the poultry man is fast realizing that he can get faster growth gains in broilers with a ration con-

taining high quantity of edible soy grits. But the American food manufacturer and, for that matter, the foreign food manufacturer won't buy edible soy on nutrition and protein excellence.

The food manufacturer is only interested in soya if it gives some function advantage in his production, or some cost saving in his plant, or some major quality improvement in his product which will add to the sales appeal — and the sales appeal has nothing to do with how good it is for the consumer.

Attitude of Officials

In my early days with the industry, I was amazed and chagrined to find out that the laws of the land were such that food and drug officials, in judging the case of soy flour as an optional ingredient in white bread, were not bound by any consideration of whether the product was nutritionally desirable in white bread. They were rather to decide on whether at the 3% level it performed the function of other farinaceous materials and was in general use by the bakers and was what the consumer would expect as an ingredient in a loaf of white bread.

The fact that 6% of soy performed a better job of protein improvement than 3% in bread, was inconsequential alongside the consideration of whether the 6% would change the characteristic of the loaf to the point that the consumer would not think it was white bread. And when the standards are announced it will be illegal to make white bread with more than the prescribed amount of soy flour, even if, in so doing, the bread becomes a more complete food and a better food in the diet.

In Germany last year, I talked again and again to officials of a protein-starved nation who recognized the fact that soya was the only salvation and yet bucked the idea because soy was new and unfamiliar. German

food police raised their heads in horror when it was suggested that anything other than meat could be put in sausage and improve it.

And so I repeat, that the basic problem in promoting soy flour is that its greatest selling point is nutrition and no one seems to give a darn about nutrition in human food.

There are outstanding exceptions to this such as nutritionally-minded Dr. Clive McCay at Cornell, who has practically evangelized 6% milk and 6% soy flour into bread in New York State Institutions because it can increase tremendously food value of the

loaf and at little cost add something new and important to the staff of life. But, unfortunately, he is the exception. The American food manufacturer quite naturally makes products the public will buy and the public buys one product against another for a lot of intangible reasons, none of them relating to nutrition.

Selling Points Needed

This unfortunate fact has had a great effect on the promotion of soy flour. It has forced the soya manufacturer to find other selling points

for soy flour and magnified the job. Anti-staling effect, color, taste, effect on texture and volume and toasting have been sold to the baker. Increased binding volume in comminuted meat products has been sold the meat packers. Other functional values have been played up with the prepared mix manufacturer, the doughnut maker, and the miscellaneous food manufacturers.

There is a somewhat analogous situation in the bakery industry today. Though it is a sad commentary on American life, the biggest thing that has hit the baking industry in years is current controversy on bread softeners. No product has caught on so quickly and been so universally used in a long time — and why? Because bread softeners help make a loaf of bread softer longer so that when the housewife squeezes the bread in the store to determine in her own infinite wisdom whether it is fresh or not, it "honks", that is, it squeezes together like a rubber bulb on a horn. Is there any food value or nutrition involved? Well, the whole industry has had the greatest mess in its history while the respective interests battle back and forth — with the poor bakers in the middle — to prove whether the products are injurious or just neutral from a nutrition standpoint.

Looking to the brighter side, it is probably all to the good. We have had to forget nutrition and concentrate on the functional values to the point that we have undoubtedly hurried the solution to the problems in improving edible soy flour.

Promotion Problems Ahead

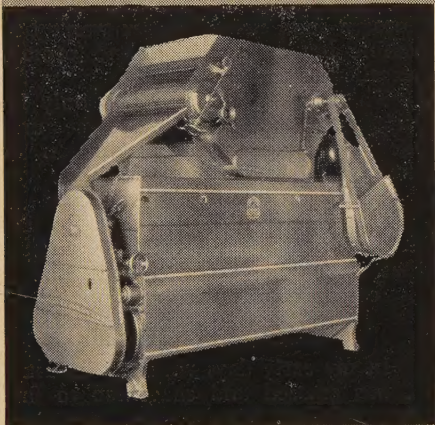
First in the program of promotion should come constant product improvement. The industry is fortunate indeed to have the Northern Regional Research Laboratory working on soy flour product improvement right now through Agricultural Research Administration funds. There is a fine new baking lab here which is all equipped to tackle the job of supplementing the work of the industry and the Soya Food Research Council in improving soy flour quality. Reid Milner has wisely appointed a committee from industry to counsel with his key men here on that project and we expect big things. The Soya Food Research Council is also sponsoring for the second year a fractionation study on soy flour at the University of Minnesota under the able direction of Dr. William Geddes and this work will be coordinated with the work done here in Peoria.

Previously, much work has been done on product improvement under the sponsorship of the Soya Food Research Council. This work includes a research program at four Illinois State institutions to determine the

(Continued on page 22)

HART-CARTER LEADS IN:

DISC-CYLINDER *Separation*



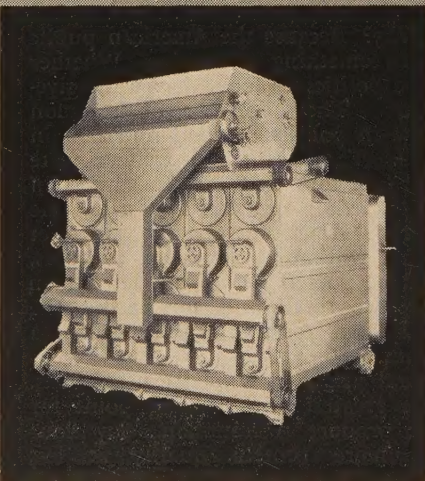
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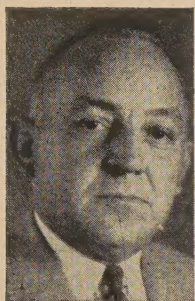
685 Nineteenth Avenue N. E.

Minneapolis 18, Minn.



Photos by Lloyd Forsell Chicago

New Orleans, The "Crescent City", waits the opportunity of being your host for the 21st Annual SOGES Convention there Feb. 28-Mar. 4. If you cannot find yourself in the above convention pictures we are hoping you'll be able to do so in the coming New Orleans "shots".



Charles J. Winters
New Orleans

THE PRESIDENT'S CORNER

ANTOINE'S, Arnaud's, Jean Lafitte, The Cabildo, Place Des Armes, Oysters Rockefeller, Absinthe Frappe, Pompano En Papilotte, Cafe Brulot, Creole Gumbo, Vieux Carre—do those names mean anything to you? Not now, perhaps. But they will. Sure, and, of course, they will! Because those names are inseparably linked with the romantic, loving, friendliness which is Old New Orleans—The City That Care Forgot.

America's second largest seaport—International House, Moissant International Airport, Foreign Trade Zone No. 2, The Alexander Seaway, International Trade Mart, 10 miles of covered cargo sheds serving ships that fly the flags of every nation; a modern grain elevator from which 67 million bus. of grain were shipped last year to the four corners of the world—you'll learn about these things too—the modern things—which have earned for New Orleans the titles of

"Air hub of the Americas" and "Cross-roads of the World."

You'll ride on the bosom of the broad expanse of the mighty Mississippi—just before it tumbles into the sea—on a palatial steamboat—and you'll eat and drink and dance to the inimitable rhythm of a Dixieland jazz band—or you'll just sit up there on the topside deck, under a canopy of warmhearted Southern stars and bask in the dreamy moonlight. And—who knows—maybe a new romance, or—better still, the rekindling of the spark of an old one.

You'll visit the century-old homes of aristocratic, but now almost extinct, Creole families. Homes which knew a charming old world culture when most of the rest of these United States were still wilderness.

You'll pick up your paper in the morning and—if the weatherman acts decently—you'll read—Fair and Warm. High predicted 76°. Low 60°.

You'll listen to some of the best thinkers and most able speakers in the business explain present-day perplexing problems facing our industry.

You'll learn about the experiences of others and the latest developments in the grading, handling, storing, processing and drying of corn—about the handling and cleaning and sizing of barley and malt—about sick wheat and infestation problems and about elevator maintenance and power transmission and electrical energy and a multitude of worthwhile knowledge, all calculated to make you a wiser, abler, more competent superintendent.

And when the final curtain rings down on the 21st Annual Meeting you may, if you wish, embark on a palatial passenger liner for a 10-day cruise down to the exotic tropics, only three days sailing time away.

Wicked Havana; the laughing blue waters of the Caribbean; tropical Honduras and lazy days on the sun-drenched deck of a modern ocean liner—all of these and many, many other wonderful experiences await you—away down yonder in New Orleans.

The friendly old arms of this hospitable old city way down in the deep, deep South are wide open to welcome you. We sincerely hope you will come.

So if you're going to come—and we hope you do—write now, right now, and make your reservation, then you'll be sure that we'll be seeing you!

THE ROLL OF SOGES CONVENTION CITIES

1930—Chicago. Sherman Hotel, Sept. 1.

1931—Chicago. Sherman Hotel, April 6-8.

1931—Houston. Rice Hotel, Oct. 12-14.

1932—Chicago. Sherman Hotel, Mar. 28-30.

1933—Chicago. Sherman Hotel, April 3-7.

1934—Buffalo. Statler Hotel, Feb. 10-12.

1934—Chicago. Sherman Hotel, June 8-11.

1935—Milwaukee and Chicago. Schroeder Hotel, Mar. 30-31, and Sherman Hotel, April 1-2.

1936—Duluth and Minneapolis. Hotel Duluth, June 12-13 and Hotel Nicollet, June 14-15.

1937—Fort William and Port Arthur. Royal Edward Hotel, Fort William, June 14-15 and Prince Arthur Hotel, Port Arthur, June 15-16.

1938—Kansas City, Mo. Hotel Continental, March 27-30.

1939—Milwaukee. Hotel Pfister, April 3-5.

1940—Toronto. Royal York Hotel, April 1-3.

1941—Minneapolis. Hotel Radisson, June 9-11.

1942—Omaha. Paxton Hotel, April 9-11.

1943—Duluth and Fort William -Port Arthur. Hotel Duluth, June 18-20 and Fort William-Port Arthur, June 21.

1944—Chicago. Medinah Club, June 15-17.

1945—(Convention suspended--due to War Emergency)

1946—Cedar Rapids. Hotel Roosevelt, May 23-25.

1947 Kansas City, Mo. Hotel Continental, May 15-17.

1948—Indianapolis. Hotel Claypool, May 13-15.

1949—Minneapolis. Nicollet Hotel, May 11-14.

1950—New Orleans. Roosevelt Hotel, Feb. 28-Mar. 4.

Conventions have varied in date. They've been held in seven different months.

This meeting (1950) will be the first time SOGES has gone to New Orleans. Chicago has been host seven times. Milwaukee, Duluth, Minneapolis, Fort William-Port Arthur and Kansas City, Mo. have each had the national meetings twice. Those cities which have broken into the charmed circle once are Houston, Buffalo, Toronto, Omaha, Cedar Rapids and Indianapolis.

THE FRONT COVER

A typical scene in the French Quarter of New Orleans is depicted, looking from one of the myriad balconies over a group of buildings. Inside most of these structures and not visible from the street are delightful patios with fountains, birds, trees and flowers. Picture is reproduced through courtesy of the "Seed World", for the benefit of SOGES members who will assemble in New Orleans for their annual convention, Feb. 28 to Mar. 4.



SOGES Officers and Directors, upon whose shoulders rest the responsibility of making the 21st Annual Convention at the Hotel Roosevelt, New Orleans, Feb. 28 - Mar. 4, an outstanding success, are (rear row left to right): Director Cornelius H. (Jersey) Halsted, General Mills, Inc., Buffalo; Past-President Clifford A. MacIver, Archer-Daniels-Midland Co., Minneapolis; Director John Bruce Winfield, Canadian Pacific Railway, Port McNicoll, Ont.; Director Robert R. Bredt, Fruen Milling Co., Minneapolis; second Vice-President, M. M. (Mac) Darling, The Glidden Co., Indianapolis; Secretary Dean M. Clark, "GRAIN", Chicago; Director Lloyd E. Forsell, Albert Schwill & Co., Chicago. Front row: Director Arthur J. J. Meyer, McCabe Grain Co., Ltd., Ft. William, Ont., First Vice-President Ward E. Stanley, Standard Milling Co., Kansas City, Kansas; President Charles J. Winters, Public Grain Elevator, New Orleans, and Director Lewis Inks, The Quaker Oats Co., Akron, Ohio. Absent at the time picture was taken (but also hard workers) are: Director Claude Darbe, Simond-Shields-Theis Grain Co., Kansas City, Mo., Director Philip S. Hackney, Pillsbury Flour Mills, Wichita, Kans.; Director Peyton A. Kier, National Biscuit Co., Toledo, Ohio.

Subject to Last Minute Changes

HERE IS PROGRAM FOR 1950 MEETING

MONDAY AFTERNOON, FEB. 27

Pan American Room (Mezzanine)

- 2:00 Registration — Mezzanine, Roosevelt Hotel.
- 3:00 Pre-convention Executive Meeting of Officers and Directors (including Past Presidents and Chapter Presidents and Secretaries) Election of Officers for 1950-51.
- 4:00 Pre-convention Meeting of Program Participants, Symposium, Round-table and Panel Leaders and Recorders, Officers, Directors, et al. (Pan American Room—Mezzanine).

• • •

TUESDAY MORNING, FEB. 28

Gold Room (Mezzanine)

- 8:00 Registration—Mezzanine, Roosevelt Hotel—Exhibits, Parlor E.

Presiding: Charles J. Winters, Public Grain Elevator, New Orleans, La., President SOGES

- 9:30 Call to Order: Opening Remark — President Winters
- Address of Welcome: Mayor "Chep" de Lesseps Morrison
- Response.
- President's Address: Charles J. Winters, New Orleans, La.
- Secretary's Address: Dean M. Clark, "GRAIN", Chicago, Ill.

Standing Tribute in Memory of Departed Members:

Earl Gravatt, K. C. Millwright Co., Kansas City, Mo. April 23; Grover C. Meyer, K. C. Power & Light Co., K. C., Mo. June 1; John H. Irwin, Western Grain Co. Ltd., Ft. William, Aug. 19; A. D. McPherson, Huntley Mfg. Co., Chicago, Ill. Oct. 18

Delmond Sensenbaugh, Spencer, Kellogg & Sons, Decatur, Ill. Nov. 26.

Committee Reports: Safety, Dust Explosion, Auditing, Resolutions, New Membership, Nominations, et al.

Appointment of New Committees.

• • •

TUESDAY NOON

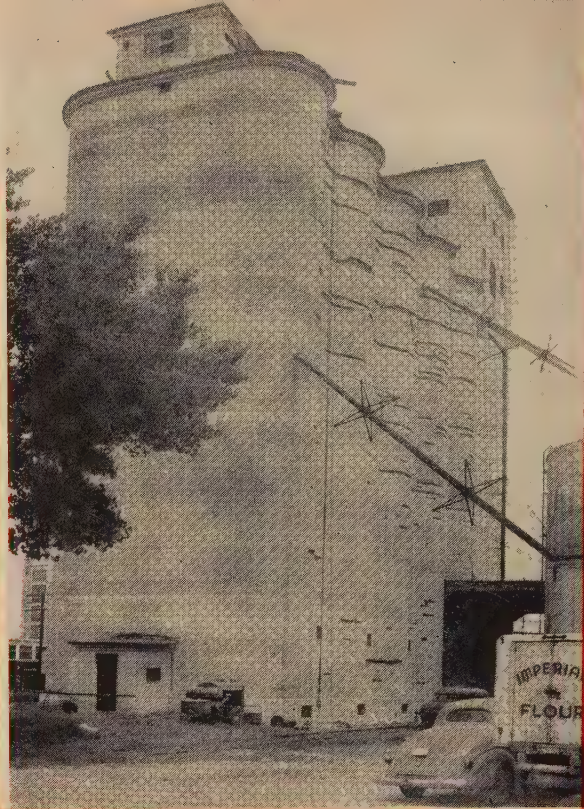
Blue Room (Lobby Floor)

Presiding: M. M. Darling, The Glidden Co., Indianapolis, Ind., 2nd Vice President SOGES

12:30 Get-Acquainted Luncheon

•
M. M. DARLING



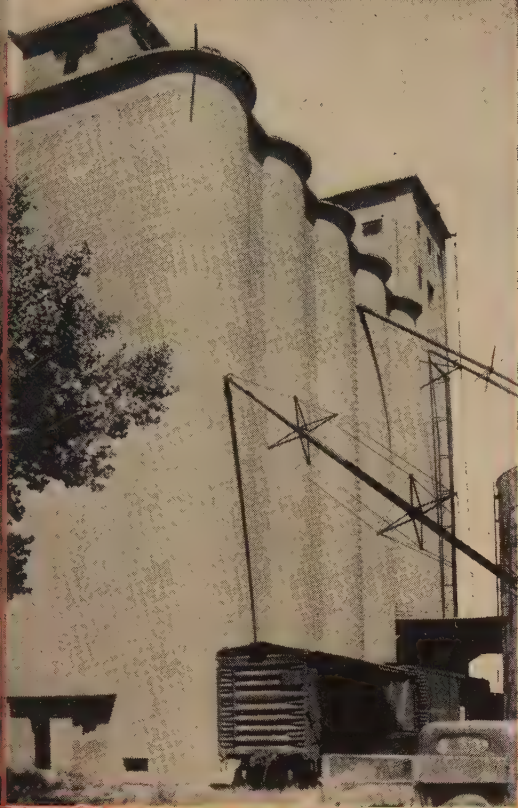


BEFORE

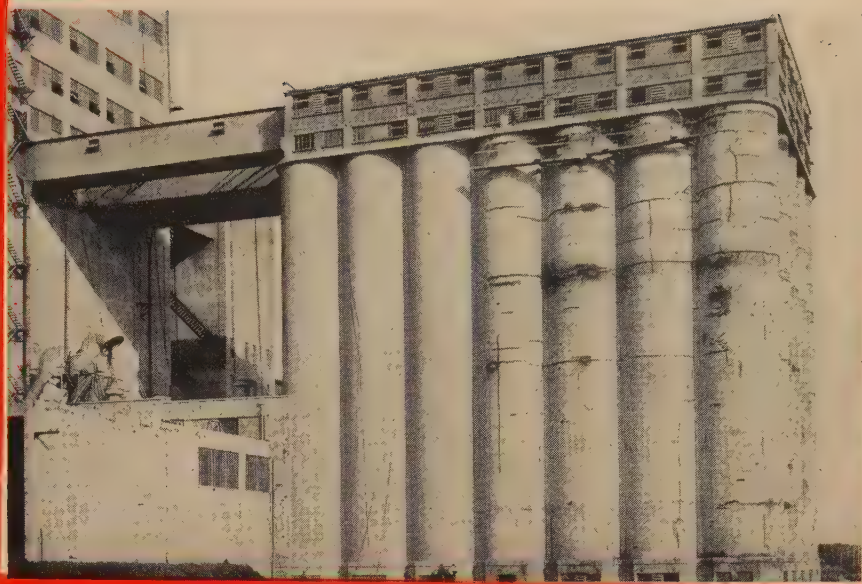


B. J. MANY CO., INC.

30 North La Salle Street, Chicago 2, Illinois



AFTER



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WORK IN PROGRESS

They DISCOVERED WHAT Ponce de Leon LOOKED FOR IN VAIN... The *"Fountain of Youth"*

Owners and operators of grain elevators, including many of the largest in the country, have discovered an unfailing "Fountain Of Youth" for their properties. The time-tested, weather-tested B. J. Many Co., Inc. process of repairing and protecting elevator structures against the weather.

This "Fountain Of Youth" is not a temporary "tonic" . . . not a flimsy patch-up job that has to be done over at your expense . . . not a beauty treatment that merely dolls up the surface of an elevator, providing but slight protection against the elements.

No. When B. J. Many Co., Inc. completes a

job of repairing and protection against the weather it's a finished job . . . a thorough job through and through. All disintegrated concrete is chipped out. Cavities are filled with Gunitite reinforced with mesh anchor bolted in place . . . a lasting job. Then comes the protective coating applied in four thick applications; remains flexible.

A B. J. Many Co., Inc. job costs more, it's worth more, lasts longer . . . and that's what counts. Cheap materials and faulty workmanship represent false economy.

Write for complete details. Protect your properties. Securely safeguard that "golden" grain.

BRANCH OFFICES

100 Baltimore Life Building — Baltimore 1, Maryland —
Mobile, Alabama, Room 903 A—First National Bank Bldg.
— New Orleans, La., Room 504—Delta Bldg., New Orleans
2, La. — Birmingham, Alabama, 403 No. 20th St.
Birmingham, Ala.

AUTHORIZED AGENTS: Mr. H. W. Webb-Peploe, 409 Monmouth Road, West Long Branch, New Jersey — Pioneer Sand and Gravel Company, Inc., 901 Fairview Avenue, North, Seattle 11, Washington — Northland Machinery Supply Co., Ltd., 203 Hardisty Street, Fort William, Ontario, Canada—Northland Machinery Supply Co., Ltd., Winnipeg, Canada—Toronto, Canada. Erven Stocks, 817 Monroe St., Fort Wayne 2, Indiana.

TUESDAY AFTERNOON

Gold Room (Mezzanine)

Presiding: Ward E. Stanley, Standard Milling Co., Kansas City, Mo. 1st Vice President SOGES



WARD E. STANLEY

2:00 Car Unloading Symposium — Car Dumping, Pneumatic Unloading, Automatic Unloading, Automatic Shoveling, Safety Controls, Car Ventilation, Pit Aspiration.
Chairman: Lloyd E. Forsell, Albert Schwill & Co., Chicago, Director S.O.G.E.S.
Panel: (to be announced)

3:30 Paper Grain Door Symposium. Chairman: Robert R. Bredt, Fruen Milling Co. Minneapolis, Director SOGES.
Panel: (to be announced)

TUESDAY EVENING

5:30 President's Reception, Courtesy Board of Port Commissioners, University Room 2nd Floor.

Presiding: Charles J. Winters, Public Grain Elevator, New Orleans, La.

6:30 Dinner (with Ladies) Grand Ball Room (Mezzanine)

7:30 Address: (to be announced).

8:30 President's Annual Ball—Original Dixieland Jazz Band (dress Informal).

WEDNESDAY MORNING, MAR. 1

Gold Room (Mezzanine)

8:00 Registration—Mezzanine, Roosevelt Hotel—Exhibits, Parlor E.

Presiding: Ward E. Stanley, Standard Milling Co., Kansas City, Mo. 1st Vice-President SOGES

9:30 Eye Opener Speaker: (to be announced.)

10:00 Corn Handling, Storing and Drying Symposium. Grading, Handling, Storing, Processing, et al. Chairman: Harold C. Wilber, A. E. Staley Mfg. Co., Decatur, Ill. Past President SOGES.

WEDNESDAY NOON

BLUE ROOM (LOBBY)

Presiding: M. M. Darling, The Glidden Co., Indianapolis, Ind. 2nd Vice-President SOGES.

12:00 Luncheon — Introducing New Members.
Address: Richard E. Verner, Western Aerial Bureau, Chicago "Bells and Sirens".

WEDNESDAY AFTERNOON

Gold Room (Mezzanine)

Presiding: Charles J. Winters, Public Grain Elevator, New Orleans, La. President SOGES

2:00 Safety & Accident Symposium. Chairman:

Walter H. Teppen, Russell-Miller Milling Co., Duluth. SOGES Safety Committee.

2:30 Human Relations in Industry Symposium

1) Training the New Worker.

2) Value of Supervisory Meetings.

Hiring and Training Workers, Establishing Work Standards and Incentive Procedures, Negotiating Labor Agreements, Arbitrating Grievances, Directing Accident Prevention Programs, Dealing with Housekeeping and Dust Explosion Hazards. Chairman: Peyton A. Kier, National Milling Division of Nabisco, Toledo, Ohio. Director SOGES.

3:00 Repairs and Maintenance Symposium. Millwright Training, Structural Maintenance, Lubrication and Maintenance of Cleaners, Legs, Conveyors, and other Mechanical Equipment et al.

Chairman: Lewis Inks, Quaker Oats Co., Akron, Ohio. Director SOGES.

WEDNESDAY EVENING

Presiding: Charles J. Winters, Public Grain Elevator, New Orleans, La., President SOGES

5:30 Reception, International House, New Orleans, La.

7:30 Dinner at Arnaud's.

THURSDAY MORNING, MAR. 2

Gold Room (Mezzanine)

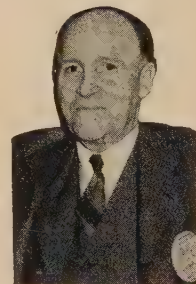
8:00 Registration — Mezzanine, Roosevelt Hotel. Exhibits, Parlor E.

Presiding: J. Bruce Winfield, Canadian Pacific Railway, Ft. McNicoll, Ont. Director SOGES.

9:30 Eye Opener Address: (Speaker to be announced.)

10:00 Power & Transmission Symposium. Energy Problems, Transmission, Drives, Installations, Belt Slippage, Chain and Wire Rope Maintenance, Repairs, et al.
Chairman: Arthur J. J. Meyer, McCabe Grain Co., Ltd., Ft. William. Director, SOGES.

C. H. HALSTED



11:00 Wheat & Rye Symposium. Grading, Handling and Storing, Cleaning and Processing. Chairman: Cornelius H. Halsted, General Mills, Inc., Buffalo, N. Y. Director SOGES.

THURSDAY NOON

1:00 Luncheon at Public Grain Elevator.

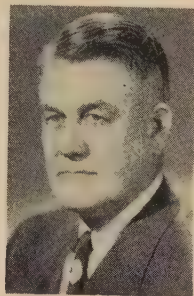
THURSDAY AFTERNOON

Public Grain Elevator

Presiding: Charles J. Winters, Public Grain Elevator, New Orleans, La. President SOGES

2:00 Elevating & Conveying Symposium. Belt, Chain, Pneumatic and Screw Conveyors, and Elevators and Spouting for Bulk and Sacked Grain Products, et al.
Chairman: Philip S. Hackney, Pillsbury Mills, Inc., Wichita, Kansas. Director SOGES.

PHILIP S. HACKNEY



3:00 Film — "New Orleans — The International City"

3:15 Tour of Elevator
Tour of Rice Mill (Largest in World)
Tour of Feed Mills, et al.

• • •
THURSDAY EVENING

7:30 Committee Meetings — (See your Committee Chairman for place).
Exhibits — Parlor E.

• • •
FRIDAY MORNING, MAR. 3

Gold Room (Mezzanine)

8:00 Registration — Mezzanine, Roosevelt Hotel.
Exhibits, Parlor E.

Presiding: Claude L. Darbe, Simonds-Shields-Theis Grain Co., Kansas City, Mo. Director SOGES



CLAUDE L. DARBE

9:30 Eye Opener Speaker: (to be announced)

10:00 Round Table Discussions:

Soybeans & Flax — Grading, Handling and Storing, Cleaning, Crushing, and Meal Handling. (**Gold Room**) Chairman: (to be announced)

Barley & Malting — Grading, Handling and Storing, Cleaning and Sizing, Malting and Processing. (Pan American Room-Mezzanine)

Chairman: (to be announced)

Feed & Cereal — Analyzing, Handling, Blending, Milling, Packing. (-H- Room, Mezzanine). Chairman: (to be announced).

• • •
FRIDAY NOON

Blue Room (Lobby Floor)

Presiding: M. M. Darling, The Glidden Co.

Indianapolis, Ind. 2nd Vice-President SOGES

12:00 Annual Fish & Chips Luncheon.

• • •
FRIDAY AFTERNOON

Gold Room (Mezzanine)

Presiding: Ward E. Stanley, Standard Milling Co. Kansas City, Mo. 1st Vice-President SOGES

1:30 Recorders' Review of Symposium and Round Table Discussions.

Car Unloading
Paper Grain Doors
Corn Handling, Storing and Drying
Personnel Relations
Repairs and Maintenance
Power & Transmission
Wheat & Rye
Elevating & Conveying
Soybeans & Flax
Barley & Malting
Feed & Cereal

2:30 Panel Discussion—Grain Storage and Processing. Panel Consultants: (to be announced).

3:30 Panel Discussion—Maintenance and Personnel. Panel Consultants: (to be announced).

3:30 1951 Convention Discussion, Location, Program, Suggestions, et al.

3:45 Committee Reports: Safety, Dust Explosion, Auditing, Resolutions, New Membership, Nominations, et al.

• • •
FRIDAY EVENING

Presiding: Frank J. Kohout, A. C. Horn Corp., Minneapolis. Chairman, SOGES Associates Committee.

5:00 Associates' Reception — Gold Room (Mezzanine).

Presiding: Charles J. Winters, Public Grain Elevator, New Orleans, La. President SOGES

6:30 Annual Banquet — Grand Ball Room (Mezzanine).

Presiding: Walter H. Teppen, Russell-Miller Milling Co., Minneapolis, Chairman, Safety Committee.

7:45 Annual Presentation of Safety Awards.

Presiding: Frank J. Kohout, A. C. Horn Corp., Minneapolis. Chairman SOGES Associates Committee

8:15 Entertainment — Courtesy of SOGES Associate Members.

9:30 Dancing — Music 'Courtesy' of SOGES Associate Members

(List of contributors to the Entertainment Fund will be announced either at Banquet or at Saturday session — also published in GRAIN.)

Corsages — Courtesy of Screw Conveyor Corporation.

• • •
SATURDAY MORNING, MAR. 4

Gold Room (Mezzanine)

Presiding: Ward E. Stanley, Standard Milling Co., Kansas City, Mo. 1st Vice-President SOGES

10:00 Fire & Explosion Symposium. Chairman:

11:00 Round Table Discussion

• • •
SATURDAY AFTERNOON

Gold Room (Mezzanine)

Presiding: Charles J. Winters, Public Grain Elevators, New Orleans, La. President SOGES.

1:30 Business Session (attended by voting members only)
Committee Reports
Unfinished Business
New Business
Election of Directors
Adjournment

2:45 1950-51 Directors' Meeting

For those disinterested in MAJOR SUBJECT THEN UNDER DISCUSSION:

- A — Boat tour of harbor in Port Commission's boat
- B — Sight seeing tour of historic sections of city
- C — Sight seeing tour of city other than "B" above

LADIES PROGRAM

TUESDAY, FEB. 28

12:00 Get Acquainted Luncheon at Broussard's
2:00 One-half of group — Yacht trip

One-half of group — Sightseeing — Antebellum Homes

5:30 President's Reception — Hotel Roosevelt, University Room (2nd floor)

6:30 Dinner — Grand Ball Room (Mezzanine). (Dress optional)

7:30 Address:

8:30 President's Annual Ball

WEDNESDAY, MAR. 1

10:00 Conducted walking tour of French Quarter, historical spots, antique shops, et al.

2:00 One-half of group — Yacht trip

One-half of group — Sightseeing — Antebellum Homes

5:30 Reception — International House.

7:00 Dinner at Arnaud's. (dress informal)

THURSDAY, MAR. 2

10:00 Tour of City other than previous trips

12:00 Luncheon at Country Club

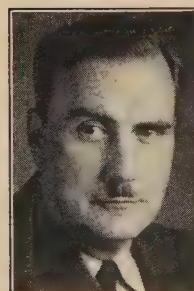
4:00 Mr. & Mrs. Ben J. Many's Reception.



John Belanger
Port Arthur



Edward J. Raether
Minneapolis



P. H. Christensen
Minneapolis

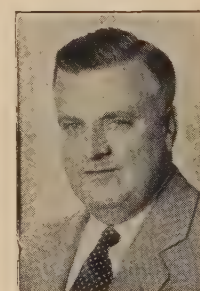
PRESIDENTS OF THE SOGES

- 1—CHRISTOPHER E. WOOD, General Superintendent, Baltimore & Ohio Railroad Elevators, Baltimore, Md., September 1, 1930 until his death on August 13, 1931. *
- 2—ELMER H. KARP, General Superintendent, Burlington Railroad Elevators, Chicago, to fill President Wood's unexpired term. **
- 3—ARTHUR C. BENSON, Superintendent, Arrow Mills, Inc., Texas City, Texas, March 30, 1932 to April 7, 1933. **
- 4—FRANK L. NEILSON, Vice-President, Cargill, Inc., Minneapolis, April 7, 1933 to June 12, 1934. *
- 5—WILLIAM H. GASSLER, Superintendent, Calumet Elevator, Chicago, June 12, 1934 to April 2, 1935.
- 6—OSCAR W. OLSEN, General Superintendent, F. H. Peavey & Co., Duluth, April 2, 1935 to June 15, 1936. **
- 7—HENRY S. COX, Superintendent, Rialto Elevator, Star Grain Division, General Mills, Inc., Chicago, June 15, 1936 to June 16, 1937. *
- 8—SIGURD S. ORSTAD, Resident Manager, Federal Grain, Ltd., Fort William, June 16, 1937 to March 30, 1938. **
- 9—EDWARD J. RAETHER, Superintendent, Farmers Union Grain Terminal Assn., Minneapolis, March 30, 1938, to April 5, 1939.
- 10—TED C. MANNING, General Superintendent, Uhlmann Grain Co., Kansas City, Mo., April 5, 1939 to April 3, 1940. †
- 11—PERCY C. POULTON, General Superintendent, N. M. Paterson & Co., Fort William, April 3, 1940 to June 11, 1941.
- 12—PAUL H. CHRISTENSEN, General Superintendent, Van Dusen-Harrington Co., Minneapolis, June 11, 1941 to April 11, 1942.
- 13—GILBERT P. LANE, Plant Manager, Arcady Farms Milling Co., Chicago, April 11, 1942 to June 19, 1943.
- 14—R. B. POW, Resident Manager, Reliance Grain Co., Ltd., Fort William, June 19, 1943 to June 17, 1944.
- 15—HERBERT C. BRAND, Superintendent of Elevators, The Quaker Oats Co., Cedar Rapids, June 17, 1944 to May 25, 1946. †
- 16—HAROLD C. WILBER, Superintendent of Elevators, A. E. Staley Manufacturing Co., Decatur, Ill., May 25, 1946 to May 17, 1947.
- 17—JOHN BELANGER, Superintendent Manitoba Pool Elevators, Ltd., Port Arthur, Ont., May 17, 1947 to May 15, 1948.
- 18—CLIFFORD A. MAC IVER, General Superintendent, Archer-Daniels-Midland Co., Minneapolis, May 15, 1948 to May 14, 1949.
- 19—CHARLES J. WINTERS, Superintendent, Public Grain Elevator, New Orleans, May 14, 1949 to date.

* Deceased ** In Other Business Now † Retired.



Clifford A. MacIver
Minneapolis



Percy C. Poulton
Fort William



Gilbert P. Lone
Chicago

LAST MINUTE SUGGESTIONS

It's not too late to make that reservation! Airmail or wire to W. F. Robinson, Chairman, Housing Bureau, Board of Port Commissioners, New Orleans right away. Don't miss this convention if possible to come.

Many are planning to take the Illinois Central 8 a.m. train out of Chicago on Monday Feb. 27. If enough can schedule this, party will be put in special car which will be for exclusive use of SOGES. This is a comfortable streamlined train arriving in New Orleans 11:55 p.m. Wire reservations to Kenneth McDermott,

City Passenger Agent, Illinois Central Railroad, Chicago.

When making hotel reservations be sure to specify number in party, what type of accommodations desired, approximate time of arrival and departure. If you are going to be late at night getting in, say so, in order that rooms will be kept for you.

Plane service is good to New Orleans from anywhere. You'll land at Moissant Airport on the Airline Highway and limousines transport passengers quickly to their hotels.

Register promptly at Convention headquarters on mezzanine floor.

THE MAIL BAG

HAROLD WILBER HOPING

DEAR EDITOR: I don't know yet whether I'll be able to make the New Orleans trip or not. The busted sacro-iliac is coming along but slowly.

With the present distinct upturn in interest in drying equipment, design, methods, etc., as evidenced in the past year, I'd hoped to strike a blow for liberty and the glory of SOGES at New Orleans. Our preachments have just begun to take root. The tree is still to grow.—HAROLD WILBER, Decatur, Ill.

FAST LOADING AT MILWAUKEE

DEAR EDITOR: It is with great interest that we look forward to receiving the latest issue of GRAIN, and it is usually read from cover to cover.

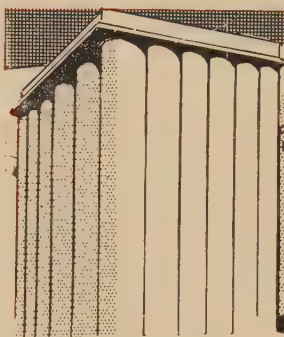
The January issue has a story on "New Orleans Awaits Elevator Superintendents' Gathering," Page 5. Last paragraph column 1 state "As a matter of fact, New Orleans holds the all-time record for speedy work at shipside. This was in 1948 when it put a complete cargo of 336,000 bu. of grain in one ship in 10½ hrs."

Shipside may refer to some special kind of boat loading that is different from our loading up here. That we do not know about, but we do know that we have loaded many boats faster than that cited in the article, and undoubtedly Duluth and Chicago can claim the same.

Following are a few boats taken at random from our loading last year. We do not claim any records with respect thereto as they are just ordinary routine loadings.

Oct. 13, Elev. S., B. F. Jones, 362000, 1 lot, 5 hrs., 45 min.; Oct. 14, Elev. S., T. Walters, 400000, 2 lot, 6 hrs., 45 min.; Nov. 21, Elev. S., E. L. Ford, 417000, 2 lot, 8 hrs., 0 min.; Dec. 5, Elev. Globe, A. M. Byers, 524500, 1 lot, 8 hrs., 30 min.; Dec. 7, Elev. S., Wm. A. Reiss, 466000, 5 lot, 10 hrs., 0 min.—R. HOEHLE, Chief Weighmaster, Milwaukee.

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WATERPROOFING

- Time-Tested Methods
- Time-Tested Materials

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Offices in Principal Cities

ON THE SAFETY FRONT

Conducted By
WALTER TEPPEN, SOGES Safety Director

SUB-DIVIDING

Some of our real estate friends admit, that when a tract of land is well chosen, and purchased at a reasonable price, there is money in platting and sub-dividing the area.

For years, safety men have been plotting the curve of frequency and severity rates, without sub-dividing those figures. At last we have seen this done in a recent article appearing in the "National Safety News",

by Kent W. Francis; and we can read his conclusions with profit to ourselves and with some degree of comfort, for not reaching the national average attained by large plants reporting to the National Safety Council.

He analyzed the figures from 6,500 plants making such reports, and found that concerns with less than 200,000 man hours annually, had a frequency rate of 26.39; and severity 5.39. The middle group (200,000 to 1,000,000 man hours) showed an average of 21.33 for frequency and severity rate of 1.47. The third group, consisting of large plants working over one million man hours per year, had a frequency rate of 11.50 and a severity of 1.05.

Let us not feel too happy about this analysis, which warrants us comparing our high frequency rate with that of the smaller and medium sized groups; as we are still too high and must make every effort to bring our rates down.

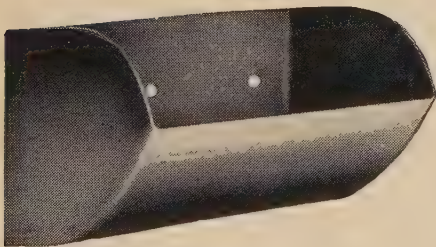
One of the remedies proposed by Mr. Francis, is more intensive safety work by trade associations. That is right down our alley, and is what we have been preaching for 13 years. The big obstacle in our path, has been the lack of co-operation and poor coordination of our efforts.

Many of the superintendents are putting on a good program, and could help the others very materially, by giving us a comprehensive analysis of their safety program. This should show objectives and results attained; and list the methods used to correct or eliminate hazards, the best ways of educating workmen, means of assuring proper supervision and plans for maintaining interest in the safety program.

We have a wealth of information on the generalities of accident prevention but we need specific information as to how each of us can make our



**THAT'S
NO
SECRET!**



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It's no deep-dyed secret either that the High Speed Calumet Cup delivers the kind of service profit-wise elevator operators 'round the globe **want** . . . and can get **only** from the **genuine** Calumet Cup.

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**More Than 3,500,000 Calumet
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Thirty-Five Years of Service To The Grain Trade



One of the Safety Cups to be awarded
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**WHEN YOU WANT THE VERY
BEST**

that your money can buy in complete elevator legs, heads, boots and elevator legging . . . screw conveyor troughs . . . bins and sheet metal work to specifications

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The BIWELCO seal on any metal product is an absolute guarantee of expert craftsmanship and enduring quality. Estimates and advice of trained engineers upon request . . . no obligation on your part.

safety efforts count. We, who come from the smaller plants, according to Mr. Francis — want someone to show us how to make safety a part of operations with a minimum of fuss; and we also want the necessary technical and training materials to do the job at a reasonable price. He thinks — "We, from the smaller plants, are in a receptive mood — and say "Tell us how!"

This seems to indicate an added chore for our 1950 National Safety Committee. It may be your lot to stay in one small corner of the subdivision; but they must search all through the U. S. and Canada, for the answer to your problems. However, first, tell them more about what your problems are. Even Mr. Francis might be wrong.—Clarence W. Teppen.

NATIONAL FIRE PROTECTION MEETING IN MAY

The 54th annual meeting of the National Fire Protection Association will be held at Atlantic City, New Jersey, May 15-18, 1950, with headquarters at Haddon Hall. The tentative program discussed by the Board of Directors at their midwinter meeting follows the general pattern of the 1949 meeting in San Francisco, but will include many new and interesting features.

The meeting will open on Monday morning, May 15, with sessions of the Fire Marshals Section, the Railroad Section and other group sessions. The opening general session on Monday evening will feature keynote addresses by NFPA officers and a speaker of national prominence. On the following days there will be a series of group sessions to discuss and act upon NFPA technical standards on various fire hazards and extinguishing methods, and to deal with public education, organizational problems and various other specialized subjects.

At these group sessions there will be opportunity for informal discussion, and individual members can ask questions and make suggestions on matters of particular concern to them. There will also be a number of technical papers presenting the latest developments in fire protection research.

Important subjects to be discussed will include paint spraying, gasoline and oil storage, electrical installations, lumber storage, hazardous chemicals, hospital operating rooms, magnesium, lightning protection, carbon dioxide, foam, wetting agents, fire alarm systems, extinguishers, bus fire hazards, marine fire hazards, aviation and a wide variety of other topics.

One session will be devoted to discussions of industrial fire problems, others to municipal fire problems, safety to life from fire, public relations. One evening motion picture program will include showings of the best new fire protection pictures.

THE BARLEY BIN

ROUND TABLE DISCUSSION AT MINNEAPOLIS

Henry Bowman, Moderator

9—Why should the moisture content of malting barley be less than 14%?

Barley must often be stored for many months. Barley high in moisture content is apt to heat in storage. For this reason it is desirable that barley intended for malting pur-

poses be limited to a moisture content of not more than 14%. Barley with a moisture content exceeding that figure must be air-dried before storage or transferred and aerated frequently.

10—What color and odor should malting barley have?

The color of mature barley should be uniformly light to dark yellowish similar to that of sound straw. The appearance should be glossy. Malting

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barley should have the odor of clean grain and be free from objectionable odors such as those produced by heated, musty or moldy barley.

11—Why is barley unsuited for malting if heavily stained or moldy?

Barley in this condition will not store or germinate properly and will carry over its characteristics to the taste of the final product.

12—What is undesirable about barley not fully ripened in the field?

Immature barley will appear as greenish-white kernels. The kernels are usually long and thin. They differ widely in composition from fully-matured, plump kernels and malting difficulties may be encountered.

13—What should be the texture of the barley husk?

Barley husk should be thin and should enclose the kernel tightly. The husk should be firmly attached to the surface of the kernel. Loose, heavily-wrinkled husk on slender kernels indicates immature and not fully developed barley, while a tight, thin and finely-wrinkled husk denotes good growth and maturity.

14—Why should one lot of malting barley be derived from one variety or similar varieties?

Varieties vary in physical and chemical composition and therefore may not malt uniformly.

15—What are the main steps in the production of malt from barley?

Six main steps in the production of malt from barley are: (a) Barley selection: Selection is made on the basis of variety, territory in which grown, physical or "hand" evaluation, determination of moisture content, protein content and germinating capacity; also upon grades furnished by state inspection bureaus.

(b) Storing, cleaning and sizing: Barley should be segregated in storage by variety and nativity and must be kept in a sound condition. Cleaning in sizing prior to steeping results in the securing of uniformly sized barley kernels of substantial width, practically free from broken barley, skinned barley and material other than barley.

(c) Steeping: The purpose of this is to wet the endosperm mass to approximately 45% moisture, for uniform growth. Steeping also cleans the barley by washing and eliminates light-weight kernels.

(d) Germinating: This is to cause the kernels to grow under controlled conditions.

(e) Kilning: This is effected by drying with heat to stop the growth, to produce flavor, aroma and color in the malt, and to reduce the moisture content.

(f) Cleaning and binning of the malt: In the "malt cleaning" rootlets or sprouts remaining on the kiln-dish malt are removed. Malt directly off the kilns may not produce a clear and fast-running wort in the brew house. Therefore, 20 to 30-day storage period before using malt is advisable.

This Department is conducted by the SOGES Barley Committee: Dale Wilson, Northwestern Malt & Grain Co., Chicago, Chairman; Ed Josephson, Schreier Malting Co., Sheboygan, Wis.; Henry Anderson, Bunge Corporation, Minneapolis; John Belanger, Manitoba Pool Elevators, Fort William, Ont.; Lloyd E. Forsell, Albert Schwill & Co., Chicago.

Plants and People

M. A. SAUTER DEAD

Mathias A. Sauter, General Manager, Duluth office of Farmers Union Grain Terminal Association, died following a heart attack recently. He was 56 years old. Mr. Sauter was active in civic affairs and in the work of the Society of Grain Elevator Superintendents to which he belonged. He is survived by a widow, two sons and two daughters.

JIM BURNS RECOVERING

More than 4 months ago, Jim Burns of Pillsbury Mills Elevator, Buffalo, has been slowly waiting for his leg to mend. It was broken in a fall down stairs. He writes GRAIN that he's still hobbling around on crutches and it will be 3 or 4 more weeks before he can resume active duties. It will be impossible for him to attend New Orleans convention but he sends good wishes for its success.

PEAVEY PROMOTIONS

Election of H. C. Christiansen and Charles B. Green as vice-presidents of the Omaha Elevator Co., and promotion of Frederic H. Corrigan to the post of assistant general manager at Globe Elevators, Duluth, were announced recently by F. H. Peavey & Company, pioneer Northwest grain firm.

Both Globe and the Omaha Elevator Co. are Peavey affiliates.

Appointment of Leonard E. T. Utick as assistant secretary of Globe Elevators also was announced.

Christiansen, Green and Utick all began their careers in the Peavey organization as office boys, and Corrigan started out as a sample room employee.

MORRISON MILL BUILDING ELEVATOR AND HEAD HOUSE

The Morrison Milling Co., Denton, Texas has awarded a contract covering the construction of a 300,000 bushel concrete elevator and head house. The construction contemplates the erection of 10 concrete tanks 16 ft. in diameter, with interstice and fan bins between each pair of tanks and between the tanks adjacent to the head house. Including head house bins, there will be 41 bins in the new construction.

Two cleaner floors will occupy the mid-section of the head house. Head house bins above the cleaner floor will equal in capacity the grain bins below the cleaner floor. Also below the cleaner floor will be separate bins for receiving screenings and dust; one bin for oat scalp; one for corn scalp; and one for broken wheat, heavy

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screenings, etc. Screenings will be transferred pneumatically from the new Elevator C to Elevator A for mixing in commercial feeds. Work is being done by Don L. Walters Construction Co.

KOHOUT HEADS ASSOCIATES COMMITTEE

Pres. C. J. Winters announces the appointment of Frank Kohout, A. C. Horn Co., Minneapolis as chairman of the SOGES Associates Committee. He succeeds the late Grover Meyer.

HARRY HANSON LOSES FATHER

Expressions of sympathy are pouring in on Harry Hanson, Elevator Superintendent, The Glidden Co., Chicago and Acting President of Chicago SOGES Chapter. His father, Harry B. Hanson died on Jan. 30 after a long illness. Interment was in Chicago on Feb. 3. A widow and two daughters survive besides his son, Harry.

DEATH OF MILES KANE

While sitting at the desk of E. J. Raether, Gen. Supt. of Elevators for the Farmers Union GTA, Minneapolis, Miles L. Kane, Asst. Gen. Supt. of same firm, passed away.

Mr. Kane started in the grain business in 1911, with the Banner Grain Co. In 1919 he became associated with the Scroggins Grain Co. Two years later he joined the Brooks Elevator Corporation where he remained until May, 1947, when Brooks suspended operations. During the time with Brooks Elevator Corp., he became Executive Administrator and Vice-President of the Corporation and vice-president and a member of the Board of Directors of the Mankato Brewing Co.

He was a veteran of World War I, a member of the American Legion and the 40 and 8.

After graduating from De La Salle High School, Minneapolis, he played semi-professional baseball and basketball around Minnesota.

Out-of-Town Visitors

Clifford A. MacIver, Superintendent of Elevators, Archer-Daniels-Midland Co., Minneapolis.

Frank Walter, Pa. Mutual Fire Ins. Co., Rochester, N. Y.

Perry S. Richey, Agricultural Economist, Marketing Facilities Branch, PMA, USDA, Washington, D. C.

Frank E. (Slim) Carlson, Engineer, Underwriters Grain Assn., Duluth, Minn.

Guy Ferguson, Supt., Wabash Elevator, Uhlmann Grain Co., Kansas City, Mo.

O. W. Randolph, O. W. Randolph Co., Toledo, Ohio.

Sam L. Rice, Sr., Rice Grain Co., Toledo and Metamora, Ohio.



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SOME PROMOTION PROBLEMS OF SOY FLOUR

(Continued from page 8)

continued acceptance of bread baked with soy flour. The Council has also sponsored a comprehensive bread baking research program at Kansas State College under the supervision of Dr. E. G. Bayfield, head of the Department of Milling Industry.

The University of Illinois, under the supervision of Dr. F. M. Clark of the Department of Bacteriology, collaborated with the industry and the National Canners Association on determination of thermophilic content of soy flour. The William T. Thompson Company of Los Angeles was commissioned by the Council to do considerable microbiological assay of the amino content of soy flour. The University of Pittsburgh, under the direction of Dr. B. F. Daubert, made a significant contribution with work on stability of soy flour which had been subjected to accelerated oxidation.

Improvement of Product

As I mentioned before, this great laboratory has also under way a project for improvement of soy flour itself. The search is continuing on for a soy flour of whiter color, blander flavor, and better functional quality in bakery and other food products. It is not an easy job. The various factors examined seem to fight against each other.

Alcohol extraction, for example, has shown considerable promise in improving color and taste. But, so far, the alcohol extracted soy flour examined by the Federal Soft Wheat Laboratory in Wooster, Ohio, and by laboratories in our own industry, has been very inferior in baking quality. Vacuum drying of hexane flakes has made a significant improvement in baking quality, but the flavor and taste are again inferior and unacceptable. There is a man-sized job ahead.

Second in the program should be curbing the over-enthusiasts. I will never forget going home to a mother,

whose reputation as a good cook was superb, only to have her serve me muffins that were like lead, and upon complaining found they were made just according to the recipe on a retail package of soy flour that she had purchased. The recipe contained such high percentages of soy flour that the resulting muffins were unacceptable.

Dr. Le Clerc and others who have insisted on 20% and 30% soy flour in bread have done us more harm than good. The health food manufacturer who puts soy in every unpalatable food on the shelf and produces soyburgers and meatless meat with soy, puts us back one year each month.

Soy does its best job in small quantities, in basic foods where it not only adds protein but supplements the other protein in the basic food to make them both better.

Continual Education Essential

Third, is the problem of continual education. The history of soy flour is too little known. The nutritional evidence is too narrowly held. The antagonists of soy flour have too open a field for criticism. The people in the soybean industry itself know too little about the product. How many people realize that soy protein is the cheapest vegetable protein available for human consumption?

How many people know that investigators such as Levinson and Keyes have proved with humans that soy protein is the equal of animal protein in blood plasma regeneration, growth, and tissue repair. How many are familiar with the unending assays on rats to prove the quality of protein in soy? How many know that since the start of the war 900,000 tons of soy flour have been used in human feeding? How many know that twenty-six countries have had American soy flour?

One of the members of the soybean industry and a well known expert, was recently in Frankfurt telling officers of the High Command that the



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Lavar Robertson, Elevator Superintendent of the new General Mills plant in Los Angeles, shown here checking a Brown Instruments electronic weight recorder which records the scale weight of the grain and keeps a permanent accurate automatic record for the company files.

major use of soy flour in United States was in Morrell's dog food. It is good selling for Morrell's because it points up the quality of their dog food. The facts are, however, that since 1944, 18% of the soy flour used domestically has gone into dog food, while 38% has been used in bakery products, 20% in meat products, and 11% by institutions.

Name Change Proposed

Fourth in the program and not as unimportant as it may sound, is to change the name of soy flour to soy protein or soy powder or something that gets away from the "flour" terminology. Soy flour bears no resemblance to wheat flour. It has no gluten, no starch, you cannot make a loaf of bread from it. It is more analogous to milk powder and is strictly a protein fortifying agent.

Food and Drug officials say that we must continue to call it by the familiar name that the consumer knows and recognizes, "soy flour", but, I say that the average consumer does not know what soy flour is, so let's change it to something else and then educate them to its value.

I think that we will have to pass along to the research men of the industry and to the men of the Northern Regional Research Laboratory the major portion of the job in promotion of soy flour. While soy flour has grown over the last six or seven years from less than 1% in volume of soybean oil meal to over 9% in the 1947-1948 crop year, it still is a long way from the place that it should rightfully have in human consumption.

Increasing its use in human consumption is going to depend largely on improvement of products or else a new swing to protein as a food selling point in this country. I think that we will have to rely on the former if we are to do the job in the near future. The world is crying for better diets and it is only through the proper utilization of vegetable proteins that the world can hope to attain a balanced nutrition and eliminate the hunger that so often is a contributing factor to new wars.

CONFIDENTIAL BALANCE SHEET FOR THE YEAR ENDING DEC. 31, 1949

Population of the United States _____ 140,000,000
People 65 years of age or older _____ 29,000,000

Balance left to do the work _____ 111,000,000
People 21 years of age or younger _____ 54,000,000

Balance left to do the work _____ 57,000,000
People working for the Government _____ 21,000,000

Balance left to do the work _____ 36,000,000
People in State and City offices _____ 12,800,000

Balance left to do the work _____ 23,200,000
People in the Armed Forces _____ 3,850,000

Balance left to do the work _____ 19,350,000
People in Hospitals and Insane Asylums _____ 680,000

Balance left to do the work _____ 18,670,000
Bums and others who won't work _____ 68,000

Balance left to do the work _____ 18,602,000
At home nursing a cold _____ 18,515,000

Balance left to do the work _____ 87,000
People in jail _____ 86,998

BALANCE LEFT TO DO THE WORK 2
TWO . . . (YOU AND I)
AND YOU'D BETTER GET A WIGGLE ON . . . I'M GETTING DERNED TIRED OF RUNNING THIS WHOLE OUTFIT ALONE!

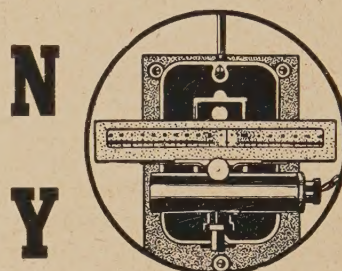
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